

West End DRAG BRUNCH

Welcome drink, sharing starter & your choice of magical main course included in your ticket price.

Starter

Sharing board & dips

Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke's mature cheddar, gluten-friendly flatbread, hummus, marinated beets & sundried tomatoes

  Gluten free & vegan options available on request

Mains

Please choose one of the following:

Fried chicken & malted waffle

Smashed avocado, sour cream
& 'hot honey'

Eggs Benedict or Royale

Chips

Superstraccia & 'Nduja tortellini

Vegan superstraccia cheese, vegan 'nduja, pumpkin velouté, baby spinach & seeds

Roast Norfolk turkey & all the trimmings (£7 supplement)

Chipolatas, pork & apricot stuffing, roast potatoes & seasonal vegetables

Winter rainbow bowl

Vegan superstraccia cheese, avocado, roasted squash, hummus, mixed seeds, buckwheat, sauerkraut, pickled carrot & puffed rice

Spicy half chicken

Sweetcorn & slaw

Cheeseburger

7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips

Flash grilled minute steak & Béarnaise sauce

Chips

Sides

Onion rings 4.50

Chips 4.85

Rocket salad   4.95
Vegetarian Grana Padano

Sweet potato fries 5.50

Roman fries 5.50

Parmesan, truffle & rosemary

Halloumi sticks 5.50

Za'atar seasoning & chipotle mayonnaise

Trio of fries 14.95

Chips, sweet potato & Roman fries

Puds

Mango & coconut panna cotta  7.95

Passion fruit & oat biscuit crumb

Baked cheesecake  8.00

Winter fruits

Chocolate brownie  8.50

Vanilla ice cream

Upgrade to *bottomless*

For only £25pp, you can add 90 minutes of bottomless Prosecco, Italian Spritz or pints of Grolsch lager to your brunch on the day



Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

DRAKE & MORGAN

 Vegetarian  Vegan

 Gluten friendly

DRINKS

Festive Cocktails

Candy Cane 12.50
Koko Kanu coconut rum, coconut water,
cherry syrup & prosecco

Ginger Berry Mojito 12.50
Chairman's Spiced rum,
jabuticaba purée,
lime, sugar & ginger beer

Christmapolitan 12.50
Grey Goose vodka, dry vermouth,
elderflower, spiced cranberry,
lime & absinthe spray

Cocktails

Espresso Martini 12.50
Grey Goose vodka, cold brew espresso,
FAIR café liqueur & sugar syrup

Porn Star Martini 12.50
Absolut Vanilla vodka, passion fruit purée,
sugar syrup, served with a shot of prosecco

Negroni 11.95
Beefeater gin, Campari & Lillet Rouge vermouth

Aperol Spritz 12.50
Aperol, prosecco & soda

Classic Mojito 11.95
Havana Club rum, mint, lime & sugar

French Martini 12.50
Absolut Raspberri vodka, Chambord,
pineapple, sugar syrup & raspberry

Long Island Iced Tea 11.95
Olmeca tequila, Beefeater gin,
Absolut vodka, Havana Club rum,
orange curacao & Coca-Cola

Garden Spritz 12.50
Beefeater gin, cucumber,
elderflower, apple, mint & soda

Classic Margarita 11.95
Patrón tequila, Cointreau, lime,
sugar & salt

Zero Proofs

ABSOLUTELY DELICIOUS,
ABSOLUTELY NO ALCOHOL

**Homemade
Lemonade** 4.95
Choose: Classic,
Passion fruit or Raspberry

Garden Fizz 4.95
Basil, blackberries, raspberries,
lemon, soda & agave

Coastal Fizz 9.95
Pentire Coastal non-alcoholic
spirit, tonic & alcohol-free prosecco

Seaward Paloma 10.95
Pentire Seaward non-alcoholic
spirit, grapefruit & rosemary cordial, fresh
grapefruit & pink grapefruit soda

Wines

SPARKLING

Prosecco DOC Spumante Extra Dry, Luca Botter (NV) 🍷
Veneto, Italy

Oddbird Alcohol-Free Spumante
Veneto, Italy

Prosecco Rosé DOC Treviso Le Colture Millesimato (NV) 🍷
Veneto, Italy

Tissot-Maire Blanc de Blancs Crémant du Jura Brut (NV) 🍷
Jura, France

Laurent-Perrier La Cuvée (NV) 🍷
Tours-sur-Marne, France

Laurent-Perrier, Cuvée Rosé (NV) 🍷
Tours-sur-Marne, France

PINK

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2022 🍷
Veneto, Italy

Source Gabriel Rosé, AOC Côtes de Provence, 2021/22
Provence, France

WHITE

Valdemilanos Viura Chardonnay, 2022 🍷
Campo de Borja, Spain

**Chemin De La Serre By Drake & Morgan,
Marsanne Voignier, 2022** 🍷
Languedoc-Roussillon, France

Picpoul de Pinet, La Viste, Coteaux de Languedoc, 2022 🍷
Languedoc-Roussillon, France

Mount Brown Estates, Sauvignon Blanc, 2022
Waipara, New Zealand

Sancerre Domaine de la Grande Maison Chaumeau-Balland, 2021
Loire Valley, France

RED

Sanziana Pinot Noir, Cramele Recas, 2021/22 🍷
Banat, Romania

**Chemin De La Serre By Drake & Morgan,
Carignan Vieilles Vignes, 2022** 🍷
Languedoc-Roussillon, France

Mucchetto IGT Primitivo del Salento, 2021
Puglia, Italy

Rioja Reserva Belezos, Bodegas Zugoiber, 2016 🍷
Rioja, Spain

Double Trouble Shiraz Cabernet, Barossa Boy, 2019 🍷
Barossa Valley, Australia

125ML BOTTLE

8.95 40.95

5.50 32.50

9.50 43.95

8.50 44.95

13.95 75.00

110.00

175ML 250ML BOTTLE

7.95 9.95 28.95

8.95 10.95 32.95

175ML 250ML BOTTLE

6.25 8.50 25.50

8.95 10.95 29.95

9.95 11.95 33.95

9.95 11.95 36.95

43.95

175ML 250ML BOTTLE

7.95 9.95 27.95

7.95 9.95 29.95

9.95 11.95 34.95

45.95

45.95

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Vegan 🌱